



MEXICAN MENU



TO SHARE

231. SANTA FE NACHOS.....RD\$ 980

Crispy tortillas served with homemade chicken tinga, topped with melted mozzarella and cheddar cheese, accompanied by pico de gallo, guacamole, and sour cream.

232. CHILI NACHOS.....RD\$ 980

Crispy corn tortillas served with beef chili, topped with melted mozzarella and cheddar cheese, accompanied by pico de gallo, guacamole, and sour cream.



TACO CORNER

233. TACOS AL PASTOR.....RD\$ 870

Filled with Tijuana-style meat cooked in beer. Served with lettuce, tomato, and cheddar cheese.

234. PORK BELLY TACOS.....RD\$1080

Filled with pork belly slow-cooked for 48 hours, served with grilled glazed pineapple.

235. SPICY TUNA TACOS.....RD\$1100

Filled with spicy tuna tartare, avocado, and pico de gallo, in a crispy corn tortilla.

236. CHILI TACOS.....RD\$ 720

Filled with ground beef, lettuce, and shredded cheddar cheese.

237. TEMPURA SHRIMP TACOS.....RD\$ 920

In a soft wheat tortilla, mixed lettuces, and chipotle mayonnaise.



SOUPS

238. TORTILLA SOUP.....RD\$ 650

With shredded chicken, avocado, and corn tortilla chips.



STARTERS

239. CRISPY CALAMARI.....RD\$ 780

Crispy squid rings served with yellow pepper sauce and Sinaloa chilies.

240. RIPE PLANTAIN CROQUETTES.....RD\$ 690

Stuffed with meat, breaded in Panko with honey sauce.

241. SHRIMP COCKTAIL.....RD\$1100

Marinated spicy shrimps, served with toasted cancha corn, red onion, coriander, and avocado.

242. CHICKEN QUESADILLA.....RD\$ 720

Filled with Mexican chicken tinga and white cheese, served with guacamole, pico de gallo, and sour cream.

243. CHICHARRÓN AND

GUACAMOLERD\$ 750

Marinated in Mexican chilies, served over homemade guacamole with lime and fried yuca.

244. CHICKEN FLAUTAS.....RD\$ 640

Filled with chicken tinga in Texan chilies, served with guacamole, pico de gallo, and sour cream.



FIT CORNER SALADS

245. QUINOA AND SHRIMP SALAD.....RD\$ 920

With nuts, tomato concassé, raisins, passion fruit vinaigrette, and sautéed shrimp with green sauce.

246. ORIGINAL CAESAR SALAD.....RD\$ 600

Served with Parmesan cheese, anchovies, and homemade bread croutons.

247. CHICKEN.....RD\$ 750

248. SHRIMP.....RD\$ 920

249. TEX-MEX SALAD.....RD\$ 870

Grilled chicken served with lettuce, pico de gallo, avocado, corn, and spicy citrus vinaigrette.

250. LOBSTER AND AVOCADO SALAD..RD\$1260

Grilled lobster marinated in roasted garlic and chili sauce, served with avocado, arugula, and lime.

*TAXES INCLUDED

RESTAURANTE

Santa Maria





MEXICAN MENU



MAIN DISHES

251. STUFFED RED SNAPPER.....RD\$ 1800

Fried red snapper stuffed with Mexican shrimp and tomato rice, served with lime and green sprouts.

252. CORN BURRITO.....RD\$ 870

Filled with shredded beef, corn, shredded cheddar cheese, lettuce, Mexican rice and refried beans.

253. GREEN BURRITO.....RD\$ 840

Filled with Mexican rice, chili con carne, cheddar cheese, and lettuce. Served with guacamole, pico de gallo, and sour cream.

254. GRILLED LOBSTER.....RD\$ 4800

Marinated in tequila, grilled, and served with lemon butter and grilled vegetables.



GRILLED MEATS

255. NY STRIP LOIN.....RD\$ 2950

256. TOP SIRLOIN CHURRASCO.....RD\$ 2800

257. FAJITAS SAMPLER.....RD\$ 1050

Sauteed beef fajitas in dark beer, tomato, onion, and coriander, accompanied by warm flour tortillas, pico de gallo, guacamole, and sour cream.

SIDES.....RD\$ 230

258. SEASONED POTATOES

259. GREEN RICE

260. GRILLED OR TERIYAKI VEGETABLES

261. CHEESE STUFFED TOMATOES

262. BAKED POTATOES

263. MASHED POTATOES

264. MASHED RIPE PLANTAIN



HAMBURGERS

265. BLACK PIRATE BURGER.....RD\$ 880

Double Angus Prime Beef served with bacon and pepper jam, melted pepper jack cheese, lettuce, tomatoes, and seasoned fries.

266. MEXICAN PIGGY GOLDEN BURGER.....RD\$ 1200

8oz grilled Angus prime beef served with BBQ pork belly, bacon, melted cheese, and bread coated in edible gold.



*TAXES INCLUDED

RESTAURANTE

Santa Maria





Asian Menu



TO SHARE

- 267. EDAMAME.....RD\$ 480**
Steamed soybeans with coarse salt.
- 268. VEGGIE TEMPURA.....RD\$ 480**
Carrot, celery, onion, eggplant, and zucchini.
- 269. KARASHI SHRIMPS.....RD\$ 920**
Tempura shrimp with sweet and spicy Japanese mayonnaise.



HOT STARTERS

GYOZAS (STEAMED OR FRIED)

- 270. FILLED WITH PORK.....RD\$ 620**
Marinated in sesame oil and scallions, served crispy over homemade hoisin teriyaki sauce.
- 271. FILLED WITH SAUTÉED SHRIMP.....RD\$ 760**
With tobiko and scallions, served with homemade hoisin teriyaki sauce.



COLD STARTERS

- 272. NIPPON CEVICHE.....RD\$ 750**
In yellow chili sauce with red onion, coriander, and fried yuca.
- 273. CEVICHE.....RD\$ 830**
Seasonal white fish marinated in lime and coconut, served with crispy squid and plantain chips.
- 274. SPICY TUNA TARTARE.....RD\$ 990**
Prepared with spicy Guilin chili mayonnaise, served with avocado and yuca chips.



MAIN DISHES

YAKIMESHI

Grilled skewers of your choice of meat. Served with sesame and leek Japanese rice with teriyaki sauce.

- 275. CHICKEN.....RD\$ 920**
- 276. PORK.....RD\$ 1050**

277. ASIAN PRAWNS.....RD\$ 1990
Sautéed with cashews, onion, and bell peppers in oyster sauce, lemongrass, and sweet chili sauce over crispy rice.

278. TERIYAKI SALMON.....RD\$ 2050
Grilled Salmon served with teriyaki sauce, sautéed vegetables, and rustic mashed potatoes.

279. BEEF TATAKI.....RD\$ 1480
Thinly sliced Angus tenderloin steak served with yuzu ponzu teriyaki sauce, leeks, sesame seeds, and Japanese rice.

TEPANYAKI RICE

Rice prepared on a steel griddle sautéed with vegetables and soy sauce, served with a poached egg.

- 280. CHICKEN.....RD\$ 990**
- 281. BEEF.....RD\$ 1100**
- 282. SHRIMP.....RD\$ 1180**
- 283. MIXED.....RD\$ 1200**
- 284. SEAFOOD.....RD\$ 1275**



*TAXES INCLUDED

RESTAURANTE
Santa Maria



Asian Menu



THE SUSHI CORNER

RICELESS

285. CRAB RICELESS.....RD\$ 1255

Crab - Shrimp - Tuna - Avocado - Soy Leaf.

286. TUNA RICELESS.....RD\$ 1300

Tuna - Avocado - King Crab.

287. SALMON RICELESS.....RD\$ 1300

Spider Crab - Shrimp - Avocado - Eel Sauce.

MAKIS

288. LECHE DE TIGRE ROLL.....RD\$ 850

Spider Crab - Spicy Tobiko Mayonnaise - Tempura Shrimp.

289. TRICOLOR QUINOA ROLL.....RD\$ 870

Marinated Salmon - Yuzu Ponzu Sauce - Toasted Quinoa.

290. TEMPURA ROLL.....RD\$ 870

Crunchy Rolls with Fresh Salmon - Cucumber - Honey Sauce.

291. PHILADELPHIA.....RD\$ 920

Fresh Salmon - Cucumber - Cream Cheese.

292. RAINBOW ROLL.....RD\$ 920

Tuna - Salmon - Shrimp - Avocado - Ripe Plantain.

293. CALIFORNIA.....RD\$ 960

Crab Sticks - Cucumber - Tobiko - Mayonnaise - Avocado.

295. VOLCANO ROLL.....RD\$ 1300

Tempura Shrimp - Avocado - Cream Cheese - Tuna Tartare.



*TAXES INCLUDED

RESTAURANTE
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Dominican Menu



Starters



- 296. CHEESE EMPANADA.....RD\$ 300**
Mozzarella cheese, basil, and parsley.
- 297. CHICKEN EMPANADA.....RD\$ 300**
Ground chicken and basil.
- 298. MIXED FRIED SEAFOOD.....RD\$1050**
Shrimp, calamari, and fish fingers served with tartar sauce.
- 299. MINI MOFONGUITOS WITH CREOLE GUINEA FOWL.....RD\$1150**
Stuffed with guinea fowl prepared in red wine, gratinated with Silano cheese.



Soups

- 300. TRIFASIC SANCOCHO.....RD\$ 990**
Prepared over wood, slow cooked, served with white rice and avocado.



Traditional Dishes

- 301. SEAFOOD MEDLEY.....RD\$1070**
Shrimp, squid, and octopus, combined with red bell pepper, leek, red onion, and coriander, marinated in a special vinaigrette.
- 302. LINIERO STYLE GOAT.....RD\$1680**
Prepared with aged rum, served with white rice and avocado.
- 303. CHICKEN ASOPAO.....RD\$ 760**
Soupy rice with chicken, assorted vegetables, and sofrito, served with avocado.



Traditional Dishes

- 304. SHRIMP ASOPAO.....RD\$ 960**
Soupy rice with shrimp, assorted vegetables, and sofrito, served with avocado.
- DOMINICAN FLAG**
Served with rice, stewed beans, and green salad.
- 305. BEEF WITH ONIONS.....RD\$ 750**
- 306. CHICHARRÓN.....RD\$ 900**
- 307. SURF AND TURF BARBECUE.....RD\$ 4800**
Prawn, shrimp, squid, fish fingers, beef steak, grilled chicken breast with french fries, fried plantains, and tartar sauce.
- SHRIMPS TO TASTE.....RD\$ 1200**
308. CREOLE SAUCE
309. GARLIC SAUCE
310. WHITE SAUCE
- 311. ANGUS CHURRASCO.....RD\$ 2890**
Grilled Flat Skirt Angus.

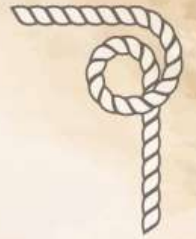
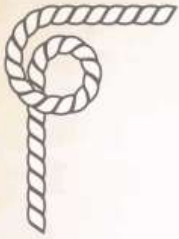


Mofongo

- PLANTAIN MOFONGO**
Fried green plantain pounded in a mortar and pestle, with broth, garlic, and pork cracklings (chicharrón).
- 312. CHICKEN IN WHITE SAUCE MOFONGO.....RD\$ 890**
- 313. SHRIMP MOFONGO.....RD\$ 1100**
- 314. CHICHARRON MOFONGO.....RD\$ 1300**

*TAXES INCLUDED

RESTAURANTE
Santa Maria

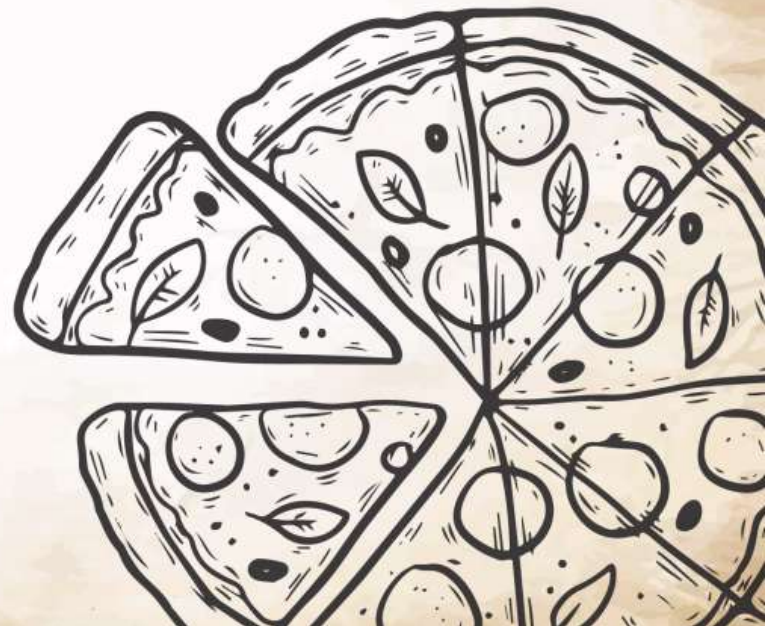


PIZZA MENU

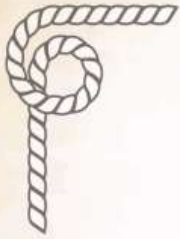


- 315. ITALIAN MARGHERITA.....RD\$670**
Pomodoro sauce, imported mozzarella cheese and fresh basil.
- 316. HAM AND CHEESE PIZZA.....RD\$670**
Pomodoro sauce, imported mozzarella cheese and smoked ham.
- 317. PEPPERONI PIZZA.....RD\$780**
Pomodoro sauce, imported mozzarella cheese and Italian pepperoni.
- 318. FOUR CHEESE PIZZA.....RD\$850**
Imported mozzarella cheese, blue cheese, parmesan and danish cheese.
- 319. HAWAIIAN PIZZA.....RD\$720**
Pomodoro sauce, imported mozzarella cheese, pineapple glazed with cinnamon and smoked ham.
- 320. CORN AND BACON PIZZA.....RD\$780**
Crispy bacon with corn and pizza sauce.
- 321. CARBONARA PIZZA.....RD\$890**
Prepared with baked eggs and bacon in carbonara sauce.

*TAXES INCLUDED



RESTAURANTE
Santa Maria




KIDS MENU


322.MINI HAMBURGUER.....RD\$590

Served with french fries.

323.CHICKEN FINGERS.....RD\$480

Crispy chicken fingers served with french fries.

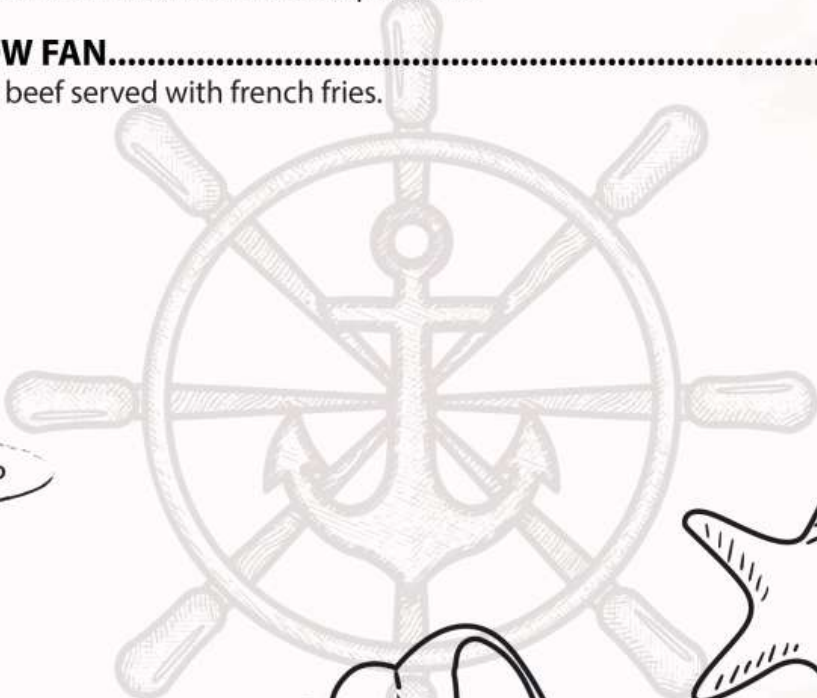
324.CHICKEN SKEWERS.....RD\$600

Grilled chicken skewers served with mashed potatoes.

325.MINI CHOW FAN.....RD\$500

With chicken and beef served with french fries.

***TAXES INCLUDED**



RESTAURANTE
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DESSERT MENU



326. CHOCOLATE CAKE

Moist chocolate sponge with notes of coffee topped with silky chocolate cream.

RD\$660



327. INDIVIDUAL DESSERT "CHOCOLATE TRIO"

A harmonious combination of three airy mousses: Dark Chocolate, milk chocolate and white chocolate.

RD\$640



328. SAN SEBASTIAN CHEESECAKE

Cheesecake with a creamy and silky texture, combined with a delicious caramelized crust.

- Baked cheesecake

RD\$660



329. SAN SEBASTIAN CHOCOLATE CHEESECAKE

Chocolate Cheesecake, with a creamy and silky texture, combined with a delicious caramelized crust.

- Baked cheesecake.

RD\$660



330. TROPICAL DESSERT

Light cream cheese texture with citrus notes, complemented by a juicy and shiny mango and passion fruit confit.

- No Bake cheesecake.

RD\$600



331. NAPOLEON CAKE (MILLE-FEUILLE)

Thousand of petals in every crunchy layer, infused with the gentlest cream puff filling.

RD\$660



DRINKS

MENU



JUICES

PASSION FRUIT.....	RD\$200
STRAWBERRY.....	RD\$230
LEMONADE.....	RD\$200
PINEAPPLE.....	RD\$200
ORANGE.....	RD\$230
CRANBERRY.....	RD\$230
FROZEN LEMONADE WITH MINT AND GINGER HONEY.....	RD\$250
OREO MILKSHAKE.....	RD\$500

Chocolate ice cream + Oreo cookies + whole milk + chocolate syrup + whipped cream.



COFFEE / TEA

AMERICANO.....	RD\$120
ESPRESSO.....	RD\$100
DOUBLE ESPRESSO.....	RD\$190
CAPPUCCINO.....	RD\$180
MOCACCINO.....	RD\$180
FRAPPUCCINO.....	RD\$390
ICED TEA WITH LEMON.....	RD\$180
TEA AND HOT INFUSIONS.....	RD\$150

* Ask the waiter for availability of tea and hot infusions.



SOFT DRINKS / WATER

DASANI WATER.....	RD\$ 90
SAN PELLEGRINO 500 ML.....	RD\$550
COCA COLA.....	RD\$150
SPRITE.....	RD\$150
CANADA DRY TONIC.....	RD\$200
CANADA DRY SODA.....	RD\$200
RED BULL.....	RD\$400
HIBISCUS DRINK.....	RD\$290

Hibiscus flower infusion + lime + ginger honey.

HIBISCUS AND PASSION FRUIT DRINK.....RD\$350

Hibiscus flower infusion + passion fruit + honey.



SANTA MARIA COCKTAILS

STRAWBERRY PASSION FRUIT MOJITO AND SPICED HONEY PERLA NEGRA.....	RD\$550
White rum + strawberry + passion fruit + mint + lime + spiced honey.	
AGED RUM AND AMARETTO COLADA.....	RD\$620
Aged rum + Amaretto Disaronno + pineapple + coconut.	
PASSION FRUIT COLADA.....	RD\$600
White rum + passion fruit + coconut.	
LONG COCO THAI.....	RD\$600
White rum + coconut cream + ginger honey + lemongrass + bitters of Angostura.	
SEX ON THE BOAT.....	RD\$690
Vodka + raspberry liqueur + pineapple + cranberry + passion fruit syrup.	
PERRO LOCO.....	RD\$570
Vodka + melon liqueur + pineapple + orange + coconut + blue curacao.	
PASSION FRUIT WHITE SANGRIA.....	RD\$630
White wine + gin + white rum + lime + passion fruit.	
SANTA "LA DIABLA".....	RD\$600
Tanqueray gin + Campari + pineapple + lime + honey.	



CLASSIC COCKTAILS

CAIPIRINHA.....	RD\$400
Cachaca + brown sugar + lime.	
CUBA LIBRE.....	RD\$350
Aged rum + lime + Coca Cola.	
CLASSIC MOJITO.....	RD\$400
White rum + brown sugar + lime + mint + club soda.	
COCONUT MOJITO.....	RD\$450
White rum + coconut + lime + mint + club soda.	
STRAWBERRY MOJITO.....	RD\$480
White rum + strawberry + brown sugar + lime + mint + club soda.	
PASSION FRUIT MOJITO.....	RD\$480
White rum + passion fruit + brown sugar + mint + club soda.	
SEX ON THE BEACH.....	RD\$550
Vodka + peach liqueur + cranberry juice + orange juice + grenadine.	
PIÑA COLADA.....	RD\$480
White rum + coconut + pineapple.	
BLUE LONG ISLAND.....	RD\$540
Vodka + tequila + gin + white rum + blue curacao + lime + sugar + Sprite.	
RED OR WHITE SANGRIA.....	RD\$600
White or red wine + gin + rum + lime + sugar + Sprite.	
GIN TONIC.....	RD\$640
Gin + lime slices + tonic water.	
APEROL SPRITZ.....	RD\$750
Aperol + cava + soda + orange.	
APPLE MARTINI.....	RD\$730
Absolut vodka + white Vermouth + lime + green apple.	
ESPRESSO MARTINI.....	RD\$750
Vodka + Khalúa + espresso + Baileys' + sugar.	
MIMOSA.....	RD\$630
Cava + orange juice + cherry.	
TRADITIONAL MARGARITA.....	RD\$650
Tequila Agavita + Triple Sec + lime.	
STRAWBERRY MARGARITA.....	RD\$750
Tequila Agavita + Triple Sec + strawberry + lime.	
PASSION FRUIT MARGARITA.....	RD\$750
Tequila Agavita + Triple Sec + passion fruit + lime.	
HIBISCUS FLOWER AND PASSION FRUIT MARGARITA.....	RD\$750
Tequila Agavita + Triple Sec + Hibiscus flower infusion + passion fruit + lime.	

*TAXES INCLUDED

RESTAURANTE
Santa Maria

DRINKS MENU



BEER

EL DUEÑO GLASS		
PILSNER	RD\$250	
IPA	RD\$250	
CANNED BEER		
PILSNER	RD\$250	
PRESIDENTE	RD\$350	
PRESIDENTE LIGHT	RD\$350	
CORONA	RD\$430	
MODELO	RD\$430	



WHISKY

IRELAND	SHOT	BOTTLE
JAMESON	RD\$470	RD\$ 5600
SCOTLAND		
DEWAR'S CARIBBEAN SMOOTH	RD\$430	RD\$ 4850
BUCHANAN'S 12 YEARS	RD\$870	RD\$ 10450
CHIVAS REGAL 12 YEARS	RD\$640	RD\$ 7590
JOHNNIE WALKER GOLD LABEL	RD\$1680	
JOHNNIE WALKER DOUBLE BLACK LABEL	RD\$11800	
JOHNNIE WALKER BLACK LABEL	RD\$810	RD\$ 9750
OLD PARR 18 YEARS	RD\$17150	
OLD PARR 12 YEARS	RD\$750	RD\$ 9000
GLENLIVET FOUNDER'S RESERVE	RD\$780	RD\$ 9200
USA		
BUFFALO TRACE	RD\$690	RD\$ 6900
SHEEP DOG	RD\$340	RD\$ 3300
JACK DANIEL'S OLD NO.7	RD\$560	RD\$ 6750



VODKA

SWEDEN	SHOT	BOTTLE
ABSOLUT	RD\$420	RD\$5000
RUSSIA		
STOLICHNAYA	RD\$320	RD\$3740
FRANCE		
GREY GOOSE	RD\$630	RD\$7500
USA		
TITO'S VODKA		RD\$5840



TEQUILA Y MEZCAL

MEXICO	SHOT	BOTTLE
TEREMANA REPOSADO	RD\$990	RD\$ 9900
ESPOLÓN BLANCO	RD\$800	RD\$ 8000
ESPOLÓN REPOSADO	RD\$850	RD\$ 8300
JOSÉ CUERVO SILVER	RD\$450	RD\$ 5320
JOSÉ CUERVO REPOSADO	RD\$450	RD\$ 5320
MEZCAL NAYAA ESPADÍN	RD\$990	RD\$ 9900
DON JULIO 1942		RD\$22000
DON JULIO AÑEJO	RD\$1640	RD\$ 15335
CLASE AZUL REPOSADO		RD\$27000
TEQUILA PATRON SILVER		RD\$10300



RUM

PANAMA	SHOT	BOTTLE
ABUELO 7 AÑOS	RD\$380	RD\$4510
ABUELO 12 AÑOS	RD\$500	RD\$4900

DOMINICAN REPUBLIC

BARCELÓ AÑEJO	RD\$250	RD\$2150
BARCELÓ IMPERIAL	RD\$400	RD\$4780
BRUGAL EXTRAVIEJO	RD\$200	RD\$2500
BRUGAL XV	RD\$250	RD\$2700
BRUGAL LEYENDA		RD\$4900
BRUGAL LEYENDA 5TH ANNIVERSARY		RD\$5500
BRUGAL DOUBLE RESERVE		RD\$3350

VENEZUELA

DIPLOMÁTICO AÑEJO MANTUANO	RD\$700	RD\$8300
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GUATEMALA

ZACAPA 23 AÑOS	RD\$990	RD\$9900
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ENGLAND	SHOT	BOTTLE
BEEFEATER	RD\$450	RD\$5300
SCOTLAND		
TANQUERAY	RD\$500	RD\$5850

*TAXES INCLUDED

RESTAURANTE
Santa Maria

DRINKS MENU



BRANDY & COGNAC

SPAIN	SHOT	BOTTLE
GRAN DUQUE DE ALBA.....	RD\$990	
FRANCE		
HENNESSY VS.....	RD\$960	RD\$10700
HENNESSY VSOP.....	RD\$1700	RD\$13000



APÉRITIFS, LIQUEURS & DIGESTIFS

ITALY	SHOT	BOTTLE
APEROL.....	RD\$380	RD\$ 4600
CAMPARI.....	RD\$350	RD\$ 4250
AMARETTO DISARONNO.....	RD\$500	RD\$ 5720
FERNET BRANCA.....		RD\$ 400
FRANGELICO.....		RD\$ 400
LIMONCELLO CELLINI.....		RD\$ 380
GRAPPA CELLINI.....	RD\$380	RD\$ 4350
SAMBUCA MOLINARI.....	RD\$500	RD\$ 6050
SPAIN		
JEREZ LA INA.....	RD\$380	RD\$ 4500
IRELAND		
BAILEYS.....	RD\$400	RD\$ 4800
FRANCE		
COINTREAU.....	RD\$660	RD\$ 7850
GRAND MARNIER.....	RD\$850	RD\$ 7500
GERMANY		
JAGERMEISTER.....	RD\$750	RD\$ 6970
MEXICO		
KAHLUA.....	RD\$400	RD\$ 4670
BARBADOS		
MALIBU.....	RD\$350	RD\$ 3850
CANADA		
FIREBALL.....	RD\$490	RD\$ 5600



WINES

RED	
SPAIN	
PROTOS CRIANZA.....	RD\$8200
PROTOS ROBLE.....	RD\$4500
EL COTO CRIANZA.....	RD\$3900
AUSTRALIA	
19 CRIMES RED WINE.....	RD\$5300
ARGENTINA	
NORTON CABERNET SAUVIGNON.....	RD\$3100



WINES

USA	GLASS	BOTTLE
ROBERT MONDAVI PRIVATE SELECTION CABERNET SAUVIGNON.....		RD\$5300
BERINGER CALIFORNIA RED CRUSH.....		RD\$2900
WOODBIDGE MERLOT.....	RD\$850	RD\$3350
WOODBIDGE CABERNET SAUVIGNON.....	RD\$850	RD\$3350

ITALY	
VALPOLICELLA SARTORI.....	RD\$2800

WHITE

SPAIN	GLASS	BOTTLE
PROTOS VERDEJA RUEDA.....		RD\$4200
EL COTO BLANCO RIOJA.....		RD\$3000

NEW ZEALAND	
MATUA SAUVIGNON BLANC.....	RD\$5850

USA	
BOGLE CHARDONNAY.....	RD\$5350
WOODBIDGE CHARDONNAY.....	RD\$850
WOODBIDGE SAUVIGNON BLANC.....	RD\$850

ITALY	
SANTA MARGHERITA PINOT GRIGIO.....	RD\$5600

CHILE	
SANTA RITA 120 SAUVIGNON BLANC.....	RD\$2800
SANTA RITA 120 CHARDONNAY.....	RD\$3900
CASILLERO DEL DIABLO SAUVIGNON BLANC.....	RD\$3500

ROSÉ

USA	
BERINGER WHITE ZINFANDEL.....	RD\$2750

AUSTRALIA	
19 CRIMES CALI ROSÉ.....	RD\$5250



SPARKLING WINES / CHAMPAGNE

SPAIN	SHOT	BOTTLE
RIGOL CAVA BRUT.....	RD\$650	RD\$2600

ITALY	
MASCHIO PROSECCO.....	RD\$3550
MASCHIO ROSE 200ML.....	RD\$ 720

FRANCE	
MOËT & CHANDON IMPÉRIAL BRUT.....	RD\$9900

*TAXES INCLUDED

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